

5 Cream of Broccoli and Stilton Soup

2oz each	onion, leek and celery roughly chopped
8oz	broccoli (including stalk) roughly chopped
2oz	butter or margarine
2oz	flour
1 ½ pt	water
1	vegetable stock cube
½ pt	milk
4oz	stilton cheese grated (including rind)
	Seasoning, chopped parsley

Method

1. Gently fry the vegetables in the butter or margarine being careful not to brown them. A lid on the pan will help to prevent this.
2. Stir in the flour
3. Stir in the water and stock cube and bring to the boil. Simmer for fifteen minutes.
4. Add the milk, bring to the boil and simmer for another fifteen minutes.
5. Liquidise the soup in a blender and strain. A flour sieve is useful for this.
6. Season with salt and freshly milled pepper. Don't add too much salt as the stock cube is already salty.
7. Add the grated cheese with the soup off the heat. Try not to let the soup boil with the cheese in as this will spoil the smoothness of it.
8. Sprinkle with chopped parsley when you serve the soup.

